

**Amendments to the Claims:**

This listing of claims will replace all prior versions, and listings, of claims in the application:

**Listing of Claims:**

1. (Original) A tomato product with Brix similar to the Brix of a raw tomato; lycopene content in the range of 600% to 1200% of that of a raw tomato, and viscosity of 3 to 14 cm according to the Bostwick analysis method.

2. (Original) A tomato product according to claim 1 wherein the Brix is 4° to 6°, lycopene content is 300 to 1500 ppm, and viscosity is 3 to 14 cm according to the Bostwick analysis method.

3. (Original) A tomato product according to claim 2 wherein the Brix is 5°, lycopene content is 350 to 800 ppm, and viscosity is 4 to 10 cm.

4. (Original) A tomato product according to claim 1 wherein said product is a combination of tomato serum and tomato pulp.

5. (Original) A tomato product according to claim 1 wherein the said product is a combination of tomato pulp and tomato juice.

6. (Currently Amended) A tomato product according to ~~claims 4 and 5~~ claim 4 wherein the pulp is crude pulp.

7. (Original) A method for obtaining the tomato product of claim 1, comprising of controlling the weight ratio between tomato pulp and a liquid fraction of the tomato, wherein said liquid fraction may be tomato juice or tomato serum, and the ratio between the tomato pulp and liquid fraction is in the range of 1:1 to 1:3.

8. (Original) A method according to claim 7, comprising of combining tomato pulp with tomato juice wherein the weight ratio between the tomato pulp and tomato juice is in the range of 1:1 to 1:3.

9. (Original) A method according to claim 7  
comprising of;

- a) washing and sorting fresh tomatoes,
- b) crushing and straining the tomatoes to remove seeds  
and skins,
- c) separating the serum from the strained tomatoes until  
the weight ratio between  
the pulp and serum is in the range 1:1 to 1:3.

10. (Original) A method according to claim 9  
wherein the separating of the serum from the strained tomatoes  
is by centrifugation or decantation.

11. (Currently Amended) ~~Use of the tomato product  
of claim 1 as a~~ A flavoring agent made from a tomato product  
in accordance with claim 1.

12. (Currently Amended) ~~Use of the tomato product  
of claim 1 as a~~ A texturing agent made from a tomato product  
in accordance with claim 1.

13. (Currently Amended) ~~Use of the tomato product  
of claim 1 as a~~ A source of lycopene made from a tomato  
product in accordance with claim 1.

14. (Currently Amended) ~~Use according to any one of claims 11 to 13 wherein said product is~~ A flavoring agent in accordance with claim 11 of reduced caloric value.

15. (New) A tomato product according to claim 5 wherein the pulp is crude pulp.

16. (New) A texturing agent in accordance with claim 12 of reduced caloric value.

17. (New) A source of lycopene in accordance with claim 13 of reduced caloric value.